THE TRUE WAY OF Preserving & Candying, AND Making several Sorts OF Sweet-Meats, According to the Best & Truest Manner.

Made Publick for the Benefit of all *English* Ladies and Gentlewomen; especially for My Schollars.

LONDON,
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The Epistle Dedicatory.

To all Young *Ladies* and *Gentlewomen*; especially those which are my Schollars.

Ladies & Gentlewomen,

THis little Piece that I now present you with, is what I thought might be acceptable to you, and a Work necessary to be

done; becauſe of all the Pieces that I have yet ſeen, I never could find any thing, or at moſt very little, that was Worth your taking notice of in them: And indeed, they may be truly called a ready Way to ſpoyl Sugar aud Fruit, rather than to Preſerve Sweet-Meats. Therefore, I have taken no notice of any of them, but have only given ſuch Directions, as I know will truly accompliſh the End for which I deſign'd them: Yet I do not know,

but,

but that you may miſcarry in endeavouring to do what I have here directed; For, as the Old Saying is, It is Uſe that makes Perfectneſs; *and no Perſon can do that with a Pen, that your ſeeing and obſerving ſhall do; for, if ſo, then all Arts would be eaſily obtained; &, What needed Seven Years Apprentiſhip? But this, I am ſure, will be ſufficient for to help your Memories, after you have ſeen what is here directed Practiſed; which is all I can promiſe*

You, or my Self: Except it be my Aſſiſtance to ſhew you that which I have here given Directions for to be done; in which, I do not doubt, but to give you all the Satisfaction you can expect.

THE

THE TRUE WAY OF Preſerving & Candying, AND Making ſeveral Sorts OF Sweet-meats,

How to Preſerve Whole Oranges.

TAke of the largeſt, and beſt coloured *Sevil-Oranges*, and pare them; then cut a round Hole at the End where the Stalk did grow, and put them into a Braſs

or Copper-Pan of clean Water; and ſet them on a Fire, made to burn clear with Wood or Charcoal, and boyl them till you can thruſt a Straw thorow them; ſhifting the Water twice: Then take them off, & put them into clean cold Water; and when they are cold, take out the Meat of them with a little Stick, made in the Faſhion of an *Apothecaries Spatule*; and as you take out the Meat, put them into clean Water, and let them ſtand *Eight* and *Forty* Hours; in which time, ſhift the Water *four* times. Then if you will uſe Powder-Sugar, you muſt Clarify it with Eggs, putting a Pint and an half of Water to a Pound of Sugar, and ſcum it clean, and ſtrain it

through a piece of White-Flannel; then put your *Orenges* upon a Sieve to drain: Then place them in a ſingle Row in the Preſerving-Pan, and put to them as much Syrrup, as will handſomly receive them, to boyl them in: Then ſet them on the Fire, and let them juſt boyl; then ſet them by one Day: then ſet them on the Fire again, and let them boyl gently half a Quarter of an Hour; then ſet them by again for another Day: Then ſet then on the Fire, and boyl them till they are enough; which you may know, by trying a Drop of the Syrrup upon your Finger; for when it will rope, it is enough. You muſt turn them ſometimes as you

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boyl them, that they may be Preſerved all over; and when they are, you muſt ſet them by till they are cold.

Then if you will Candy any of them, take them, and lay them upon a ſplintered Sieve, and let them drain clean from the Syrrup; then waſh them in fair Water, and drain them and dry them in a Stove moderately; then take as much Clarifyed Sugar as will receive them, and boyl it till it will rope a little, and put them into it, and boyl them very faſt; ſtirring of them with a Braſs Slice with Holes in it, which muſt be your Director, to know when they are enough; for when they are enough, you may blow the Sugar

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gar through the Holes of the Slice in little Bladders: Then take them off, and let them cool a little, ſtirring them with the Slice; then lay them upon a dry ſplintered Sieve, to drain and cool; and when they are cold, if you would keep them for any Time, you muſt wrap them up in ſeveral Papers, and keep them in a dry Cloſſet; but put them not in a Stove.

And if you would put any *Orenges* in Jelly, then take ſome Pippins, and ſlice them when they are pared and cored into clean Water, and boyl them till you think the Goodneſs is boyled out of them: then ſtrain it, and let it ſettle till it is clear: Then take a Pint of the ſame, and

and put to a Pound of Double-refin'd Sugar, and boyl it, and ſcum it clean; and when it will jelly, have your *Orenges* put in Glaſſes fit for them, and put the Jelly to them: but take care that you cover them with Jelly: And when they are cold, cut ſome Papers fit for Glaſſes, and wet them in fair VVater, and dry them a little in a clean Napkin, that they may be about half dry: And then lay the Papers upon the Jelly, and tye them over with another Paper, and ſet them in a dry Cloſſet: But put them not into any Stove.

You may Preſerve and Candy *Orenge*-Chips, and Halfs and Quarters of *Orenges* the ſame way. To

To Preserve Whole Lemons.

TAke them, and lay them in fair Water three dayes; then pare them very neatly, and cut a Hole in them at the End, where the Stalk is joyned to them: Then boyl them very tender, that a Straw may run through them; then take out the Meat, and put them into clean Water; then Clarify some Sugar, with a Quart of Water to a Pound of Sugar: Then pack them in a Pan, and put to them as much of

of the ſame, as will fill them, and cover them: Let not your Syrrup be too thick; then cover them with a ſheet of White Paper, which is good to keep them, and all other *Sweet-meats* under the *Syrrup*, in the Time of their Preſerving; and ſet them by for two Nights, and a Day: Then take them out of the *Syrrup*, and boyl the Syrrup whil'ſt you may tell *Ten*; if there doth riſe any Scum, take it off clean, and put in the *Lemons*, and cover them with a Paper again, and ſet them by till the next Day; then ſet them on the Fire, but not to boyl: Then ſet them by for Two Dayes, or *Eight* and *Forty* Hours; then take the Syr-

rup

rup from them, and boyl it as before, and put to them again; and if your Syrrup doth decreaſe, you muſt add more to it, and ſet them by for *Eight* and *Forty* Hours more: Then heat them in the Syrrup, till they are ready to boyl Four Dayes together: But let them have a quick Fire, that they ſtand not long upon it: Then take the Syrrup from them, and boyl it till it will draw ropy a little, and put to them, and let them ſtand *Twenty-Four* Hour; then ſet them on the Fire, and boyl them till you ſee they are Preſerved enough, and that the Syrrup will rope: Then cover them, and ſet them by till the next Day; then you may Candy them, or

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put them in Jelly, as you do the VVhole *Orenges*.

To make Marmalad of Orenges.

TAke the Peels of fair *Sevil-Orenges*, and boyl them in *three* ſeveral Waters, till they are very tender; then put them into fair cold VVater, and let them ſtand Three dayes, ſhifting the VVater twice a day; then drain them from the VVater, and beat them in a wooden Mortar: Then take ſome Pippins, and pare them, and core them, and weigh a Pound of Pippins,

Pippin, and boyl it in fair VVater, till it is ſo ſoft, that you can force it through a Cullendar; which being done, put half a Pound of the *Orenges* to it, and boyl it a little together: Then take one Pound and a Quarter of Sugar beaten, and ſearſed, and put to it, and ſet it on the Fire, keeping of it ſtirring till you perceive it is enough; which you may underſtand by dropping a little upon a Plate. When it is enough, put it into flat Pots or Glaſſes; and when it is cold, paper it up, and ſet it in your Cloſſet.

YOu may make *Cakes* of the ſame to dry, by putting a

Pound and Ten Ounces of the Sugar, to a pound of *Pippin*, and half a pound of the *Orenge*, and lay it out upon Plates to dry, and put it in a Stove. And to make it dry crisp, you must shake a little fine Sugar over it, put into a piece of fine Linnen; and when one *side* is dry, then turn them upon Papers, put in a dry Sieve; and dust the other side too, and set them in the Stove again: And when it is dry, pack it up in a Box with Papers between one another.

To make Paſte of Pippins.

FIrſt, Quarter your *Pippins*, and Core them, and pare them; then weigh them, and ſlice them into fair Water, as much as will boyl them ſo tender, that you may pulp them through a Cullendar; then put it in the Pan again, and ſet it over the Fire, and boyl it till the Water is pretty well gone, and that it is as thick as Aple-Sauce: Then you muſt have a Care, and keep it ſtirring, that it doth not loſe the Colour:

Then to a pound of *Pippin*, take a pound and one ounce of Double-Refin'd Sugar beaten to powder, and ſifted through a Hair-Sieve; put it into the Pan to the *Pippin*, and ſtir it together; then ſet it over the Fire, and let it boyl till it is enough, which you may know by dropping a little upon a Plate. You may lay it upon plates to dry, when it is cool; then duſt it with ſome Fine Sugar, beaten, and put in a piece of Fine Linnen, and ſet it in the Stove: And when one ſide of it is dry, then lay ſome dry papers in a dry ſplinter Sieve, and turn it into the Sieve, and duſt the other ſide, and ſet it into the Stove till it is dry: then

then pack it into a Box, with papers between each Laying; and keep it in a dry Closset, but not near the Fire, nor in a Stove.

IF you would colour it Green, then take Spinnage, and beat it, and strain the Juice into an Earthen Pan or Pipkin, and set it on the Fire, and it will divide it self like Curds & Whey; then put it upon a little Hair-sieve, and let the Thin run from the Thick; then take the Thick part, and put it into a white Earthen Plate; and with the Back of a Silver-spoon, work it about till it is very fine, that there be no black Lumps in it: Then put into your *Paste*

as much of it, as you do ſee will make it of a good Colour, and ſtir it well together, to mix it all alike. Then lay it out to dry, as before.

TO make Red Colouring for *Pippin-Paſte*, or *Quince-Paſte*, or *Paſte-Royal*; take an Ounce of Cutchenele, and beat it very fine; then put it into Three Quarters of a pint of fair Water in a Skellet, and a Quarter of an Ounce of *Roch-Allum*, and boyl it till you think the Water hath got out the Goodneſs of it; then ſtrain it through a piece of fine Holland, and put it into a Vial, and put *Two* Ounces of Double-refin'd Sugar to it, and keep it by you: It will keep ſix Months.

To make Parched Almonds.

TAke a pound of Sugar, and make it into a Syrrup, & boyl it to a Candy high'th; then *take* Three Quarters of a pound of *Jordan*-Almonds, and put into it; keeping them ſtirring over the fire till they are dry, and criſp: Then put them into a dry Box or Paper; and keep them dry.

To Candy Angelica.

Take the Stalks of *Angelica* that is Tender & Green, and lay it in Water four and Twenty Hours; in which time, ſhift the VVater two or three times: Then boyl it in a good quantity of VVater, till it is tender; then peel it, and put it into freſh fair water: Then take a pound of fine Sugar to a pound of *Angelica*; let the Sugar be made into a Syrrup, and ſet by till it be cold; then put in the *Angelica*, and ſet it on a gentle fire, till it be ready to boyl; Then

then take it off, and cover it with paper, and ſet it by till it be quite cold: Then ſet it on a gentle fire again, aud boyl it up till it will Candy; which you may know, by blowing the Sugar through the Slice that you ſtir it with: Then lay it out upon dry ſplintered Sieves; and when it is cold, it will be dry to put up in a Box.

To preſerve Green Apricocks.

TAke your *Apricocks* before they have ſtones in them, and prick them, and put them into fair VVater, and ſcald them

them over a gentle fire till they are tender; then put them into cold Water: Then take a pound of Sugar to a pound of *Apricocks*, Clarify the Sugar into a thin Syrrup. You may put a Quart of Water to a pound of Sugar. Let your Syrrup ſtand till it is quite cold; then put the *Apricocks* into the Preſerving-pan, and put the Syrrup to them, and let them ſtand *four* and *twenty* Hours covered down with a Paper; then ſet them on a gentle fire, and let them boyl; then ſet them by till the next Day: then ſet them on the fire, and let them boyl pretty well; then ſet them by for one Day more: Then ſet the Syrrup on the fire, and boyl it till it will draw ro-

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py a little: then pack the *Apricocks* in the Pan, and put it to them, and let them ſtand till the next Day: Then ſet them on the fire, and boyl them till the Syrrup will draw ropy; then ſet them by till the next day: Then drain them from the Syrrup, and pack them in Glaſſes or Pots, and put ſome Pippin-Water to the Syrrup, and boyl it a little to make it thin: then ſtrain it through a Hair-Sieve, and then boyl it till it will Jelly. If you pleaſe, you may make a New Jelly, with Double-Refined Sugar, and Pippin-VVater, as formerly directed in the Receipt for doing Whole *Orenges*.

If you would dry Green Apricocks,

YOu muſt Preſerve them *firſt*, and when they are Preſerved, then take half the Syrrup that they were done in, and as much Sugar, and boyl it till it will draw ropy a little, and pack them in the Pan, and put it to them; and ſet them on the Fire, and let them be thorow Hot all over; but not to boyl; then cover them down with a Paper, and ſet them into the Stove for a Day, and a Night: Then take them out of the Stove, and drain them on a Sieve, and lay them upon Plates to dry, and duſt them with

with ſome Double-Refined Sugar, beaten, and put in a piece of fine Linnen, and ſet them in the Stove to dry; and when one ſide is dry, then turn them into a dry Sieve upon Papers, and ſet them into the Stove till they are quite dry: then pack them up with your Box papered, and Papers between each Laying.

If you make a little Bag of a piece of fine Linnen, and beat ſome Double-refined Sugar, and put in it, and hang it in the Stove to Keep dry; it will be very Convenient.

To make Paſte of Green-Pippins.

TAke *Green-Pippins*, and ſcald them, and peel them; and have freſh warm Water ready, and put them in, and cover them cloſe, and keep them warm, till they are very Green; then take the Pulp of them, but take care you put no part of the Core in; and beat it in a Mortar, and pulp it thorow a Cullendar: then take a pound, and one ounce of Sugar, and clarify it, and boyl it till it will roul in a Ball

Ball between your Fingers; then put in a pound of the Pulp, take it off the Fire, and mix it together; and ſet it on the Fire again, and boyl it till it is enough; which you may know, by dropping a little on a Plate. Do with it afterwards, as with other *Pippin-Paſte*.

To Preſerve Gooſberryes Green.

TAke the large Preſerving *Gooſberryes*, and pick of the *black*, but let the *ſtalk* be on; then put them into a Pan of Water, and ſet them on

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a little Fire, juſt as may make them ſcalding Hot: Let them be covered down cloſe, and let them ſcald till they are tender, but not to break any of them; and when they are tender, then take them up into cold Water: Then take a pound and an half of fine Sugar to a pound of *Gooſberryes*, and Clarify it with a *pint* and an half of Water to a *pound* of Sugar: then let the Syrrup be cold; then pack the *Gooſberryes* into your *Preſerving-Pan* ſingle, and put the Syrrup to them, and ſet them on a gentle fire, and let them boyl, but not too faſt, leſt you break them; and when they have boyled, and you perceive the Sugar hath entred them, then take

take them, and cover them with a Paper, and ſet them by till the Morrow; then take them out of the Syrrup, and boyl the Syrrup till it begin to rope, and ſcum it, and put it to them again; and ſet them on the Fire, it being gentle; and let them Preſerve gently, till you find the Syrrup will rope; then cover them with Paper, and ſet them by till the Morrow: And if you would put any of them in Jelly, take ſome *Gooſberryes*, and *pick* them, and boyl them in fair Water, and make a Decoction, and ſtrain it, and let it ſetle; and uſe a Pint of it to a pound of Double-refin'd Loaf Sugar, and make a Jelly of it, and *pack* the *Gooſeber-*

ryes in Glaſſes or Pots, and cover them with it; and when they are cold, then cut Papers, and wet them, and paper them, and tye them over with other Papers, and ſet them in your Cloſſet.

IF you would dry any of them, then boyl as much freſh Sugar as will contain them, till it will rope, and *pack* them in a Pan, and put it to them, and ſet them on the Fire till they are thorow Hot all over; then cover them with Paper, and ſet them into the Stove a Day and Night: Then drain them from the Syrrup, and lay them upon Plates, and duſt them with the Bag of Sugar, and ſet them in the

the Stove; and when one side is dry, then turn the other, and dust them again, and set them in the Stove till they are dry; then *pack* them up in a Box, with Papers between each Laying.

To make Jelly of Currans.

TAke the *Currans*, and strip them, and put them into an Earthen-Pot, and tye them close down; then set them into a Kettle of boyling Water, and let them stand *Three* Hours, Keeping the Water boyling;

ling; then take a clean Flaxen *Napkin*, and ſtrain the Juyce from the *Currans*, and let it ſettle: Then take a pound of Loaf-Sugar, either ſingle or double-refined, and beat it, and put to it a Pint of the Juyce, and boyl it to a Jelly; which you may know, by ſetting ſome in a Spoon: Then put it in Pots or Glaſſes; and when cold, paper it with wetted Papers, and tye them over with other Papers, and ſet them by in your Cloſſet.

To Preserve Cherryes, without Stones, in Jelly.

TAke the *Cherryes*, and stone them; and to a pound of *Cherryes* take a pound of Sugar, and Clarify it into a Syrrup, and boyl it till it will rope very stiff. Then put in the *Cherryes*, and by degrees let the Sugar boyl over them; then have standing by you a Quarter of a Pint of Juyce of *Currans*; and when the Sugar boyls over the *Cherryes*, at four several times put that in. Be careful

ful to *take* off the Scum from all things that you do. Let your *Cherryes* boyl till the Syrrup is become a Jelly; which you may underſtand, by trying ſome in a Spoon. You muſt take them off the Fire, and *ſhake* them ſometimes, that they may not ſtick to the Bottom of the Pan; and when they are done, put them into flat Pots or Glaſſes, and cover them with the Jelly: and when they are cold, paper them with wetted Papers, and tye them over with dry Paper, and ſet them by: They will keep a Year very well; but ſet them not in a Stove.

You may do *Morello-Cherryes* the ſame way; only, if you

you would have them *keep*, then add Two Ounces of Sugar more.

To Preserve Cherryes With Stones.

TAke the best *Cherryes*, and cut the Stalks off halfway; then to a pound of *Cherryes* take a pound of Sugar made into a Syrrup, and boyled till it will rope very well; then put in the *Cherryes*, and boyl them till the Syrrup will draw, which is meant *Roping*: Then they are Preserved: But *Cherryes* with Stones must boyl a

while; and then take them off, and let them ſtand a little, or elſe the Stones will make the Syrrup grow thin again. If you would have them to Jelly, then you muſt put in Two Ounces more of Sugar, and a little *Curran-Juyce*. Theſe are good for ſuch People, that are troubled with Drought, to take ſometimes one of them, and keep the Stone in their Mouths. You muſt put them up in Pots, & paper them as you do other things; only when Sweet-Meats are not done in Jelly, you need not wet the Papers; for wetting of the Papers, is to keep it from ſticking to the Jelly.

To make a very ſharp taſted Marmalad of Cherryes.

TAke four Pound of *Cherryes* without Stones, and a Quart of Juyce of *Currans*, and put them in a Preſerving-Pan, and ſet them on the Fire, and dry away the Wateriſh Part, and break them, or maſh them; then take Three Pound of Sugar made into a Syrrup, and boyled Candy-high; then put the *Cherryes* to it, and ſet it on the Fire, and boyl it till it comes to a Body; then put

put it into flat Pots or Glaſſes; and when cold, paper it up with wetted Papers.

To make Quiddeny of Raſberryes.

INfuſe the *Raſberryes* in a long Pot of Earth, ſet into a *Kettle* of boyling Water, as you do *Currans*, and ſtrain the Juyce, and let it ſetle, and put a pound of beaten Loaf-ſugar to a pint of the Juyce, and boyl it till it will Jelly; then ſcum it, and put it into flat Pots or Glaſſes; and when it is cold, paper it with wetted Papers, and tye it over

over with dry *Papers*: Keep it in your Cloſſet.

To Preſerve Red Raſberryes in Jelly.

TAke of the largeſt and beſt *Raſberryes*; & to a pound of *Raſberryes* take a pound and a quarter of Sugar, made into a Syrrup, and boyl it Candy-high: Then put in the *Raſberryes*, and ſet them over a gentle Fire, and let them boyl; and as they boyl, take them, & ſhake them ſometimes; and when the Sugar boyls over them, take them off the Fire, and

and ſcum them, and ſet them by a little: Then ſet them on again, and have a quarter of a pint of Juyce of *Currans* by you, and at ſeveral times put it in as they boyl: ſhake them often, as they grow near to be enough; which you may know, by ſetting ſome of the Syrrup by you in a Spoon, to try the Jelly; for when they Jelly well, they are enough: Then put them into *Pots* or *Glaſſes*, and keep the Jelly to cover them: But before you put it to them, pick out all the Seeds, and let the Jelly cover them very well: and when they are cold, paper them with wetted papers, and tye them up, and ſet them in your Cloſſet.

You

You may *Preſerve* white *Raſberryes* the ſame way; but be ſure, you uſe fine Sugar: and for to add to the Jelly, you may infuſe ſome ſmall White *Raſberryes*, and take the Juyce, and uſe it: But let your Fire be quick to theſe, that they do not change their Colour.

To make clear Cakes of Currans or Raſberryes, to dry With a firm Ice upon them.

TAke *Raſberryes* or *Currans*, & infuſe them in a *Pot* ſet in a *Kettle* of boiling water;

ter; and when it is enough, ſtrain the Juyce, and let it ſettle to be clear: Then to a pound of Juyce, take a pound and two ounces of Double-refined Sugar, powder'd, and ſifted thorow a fine Hair-ſieve; then put the Juyce into your Pan, and ſet it upon the Fire, it being very gentle, and be ſure let it not boyl; and after it hath been on the Fire about a quarter of an Hour, then take it off, and put in the Sugar, and ſtir it about to mix it well: then ſet it on the Fire, and let the Sugar be quite diſſolved, and you perceive it Jelly well, but be ſure let it not boyl: then ſcum it clean, and put it in clear Cake-Glaſſes;

Glaſſes; and when it is cold, ſet it in the Stove, there being a very gentle Heat: And when the upper-moſt Side is Iced, then turn them out of the Glaſſes upon pieces of Window-Glaſs, and ſet it in the Stove again: and when they are Iced with a firm Ice, turn them upon paper laid in a dry Sieve; but you muſt turn them with Care, that the Icing do not break: Then ſet them in the Stove to be Iced again on the other ſide; for the firſt Icing will diſſolve: And when they are firm, pack them up in a Box, with papers between them, with Care. You muſt lay but Two Layings in a Box: They will keep a Year, if you give

give them fresh Papers sometimes.

If you please, you may put a few Seeds in *Rasberry* clear Cakes, which will make them seem the *brighter*: But the Seeds must be in, all the time they are making.

To dry Cherryes, to keep all the Year.

STone the *Cherryes*, and take four pound of them; then boyl one pound & a quarter of Sugar, till it is Candy-high:

high: then put in the *Cherryes*, and ſet them on the Fire, and let them boyl; but you muſt ſhake them often: and when the Sugar hath boyled quite over them, and the Windyneſs is boyled out of them, ſcum them, and put them into an Earthen-Pan, and cover them with a Sheet of White Paper, and ſet them by till the Morrow: Then lay them upon a ſplintered Sieve to drain; and when they are well drained, boyl one pound of Sugar, till it will boyl ropy very well: then put in the *Cherryes*, and ſet them on the Fire, and let them be ſcalding-hot all over; but let them hardly boyl: Then take off the Scum, and put them into a dry

Earthen-Pan, and cover them with a Paper, and ſet them in the Stove, in a warm Place, for a Day and a Night: Then drain them again upon a Sieve, very clean from the Syrrup, and lay them upon clean Sieves to dry, that have very narrow Holes; but you muſt duſt them with the Sugar-Bag, and ſet them in the Stove; and when one ſide is dry, then turn the other; and duſt them alſo, and ſet them into the Stove again, till they are quite dry: Then pack them up in a Box, with Papers betwixt each Laying.

You muſt mend them as you lay them out to dry; and you muſt ſhift the Papers ſometimes, when they are packed up.

If

If you would have Cherryes *with Stones,*

TAke one pound of Sugar, and boyl it till it will rope very well; then put in Two pound of *Cherryes* with Stalks and Stones, and boyl them till the Syrrup will draw ropy: then set them by, and on the Morrow boyl the Syrrup, and scum it; and put the *Cherryes* in again, and let them boyl till the Syrrup will rope again: Then put them in an Earthen-Pan, and set them in the Stove all Night; on the Morrow, drain them from the Syrrup, and cover them over with the *Cherryes* without Stones, and dry them as the others.

To Preserve Currans, White or Red.

TAke of the best and largest *Currans*, that are not too Ripe, and pick out the Stones; then to a pound of *Currans*, take a pound of Sugar, or something more, and boyl it till it will ball between your Fingers: Then put in the *Currans*, and set them on the Fire, shaking them often, and let the Sugar boyl over them, and cover them; but let your Fire be gentle: Then take them off, and let them stand half an Hour; then

then ſet them on the Fire again, and boyl them till it will Jelly: Then put them in Pots or Glaſſes, and paper them, and ſet them in your Cloſſet.

Put in Two or Three Spoonfuls of Juyce of *Currans*, as they are Preſerving.

To dry Currans, White or Red.

STone the *Currans*, and tye them in Bunches, as big as you pleaſe; then to a pound of *Currans*, take a pound of Sugar, and boyl it till it will rope very well, that it will

almoſt roul between your Fingers: Then put your *Currans* into it, and ſet them on the Fire, and let the Syrrup boyl over them: then ſhake them, and ſet them on again, and let the Syrrup boyl over them again; your Fire being quick: and let them not ſtand long on it, for then they will loſe the Colour: Then take off the Scum, and cover them down with Paper, and ſet them by *Four* and *Twenty* Hours: Then lay them upon a ſplintered Sieve, with wide Holes, to drain. And boyl another pound of Sugar, till it will draw ropy: then having them packed in a narrow Pan, that the Sugar may cover them, pour it upon them, and ſet them

them on the Fire, and let them be ready to boyl: Then put them under the Sugar, and cover them with Paper, and ſet them in a warm Place in the Stove *Four* and *Twenty* Hours: then take them out, and let them be quite cold: then lay them on a Sieve, to drain clean from the Syrrup; then lay them to dry on another dry Sieve, and ſet them in the Stove to dry, having ſhook the Duſt-Bag lightly over them firſt; and when one ſide is dry, turn the other ſide: But you may turn them upon Papers, and duſt them a little again; and ſet in the Stove, till they are quite dry: Then pack them up in a Box, with Papers, and *keep* them in your *Cloſ-*

To Preserve Apricocks.

TAke the largeſt, and beſt *Apricocks*, that are not too Ripe; firſt ſtone them, and pare them into fair Water; then weigh them: then have your Preſerving-Pan very clean, and fair Water in it, into which put the *Apricocks*, and ſet them over a gentle Fire, and let them ſcald indifferent tender; then take them up, and put them into cold Water; then take the Weight of them in Sugar, clarify'd very clear, and boyl it till it will rope: then put in the

the *Apricocks*, they being firſt drained from the Water, and ſet them on the Fire, it being gentle. Let the Sugar enter them all alike, till you ſee them look clear, that the Sugar is gone thorow them: Then ſcum them clean, and cover them down with Writing-Paper, and ſet them by till the Morrow: Then take a clean dry ſplintered Sieve, with wide Holes, and lay them a draining upon it for an Hour; then pack them in the Pan, and boyl the Syrrup till it will draw ropy: and put it to them, and ſet them on the Fire, and give them a good Heat till they boyl a little; then take off the Scum, and cover them down with Writing-Paper,

per, and ſet them by *Four* and *Twenty* Hours; then drain them from the Syrrup, as before: and when they are well drained, then *pack* them in Pots or Glaſſes; and take the Syrrup they were Preſerved in, and one Third Part more of freſh clarify'd Sugar, to which put a fifth Part of Water made very ſtrong with Codlins; for you can get no Pippins at this Time of the Year. Let this be boyled till it will Jelly, and is come to a good *Thickneſs*, and put it to them, and cover them very well with it. You muſt warm the Syrrup, and ſtrain it thorow a Hair-Sieve before you boyl it. You muſt likewiſe wet Papers to cover them,

them; and tye them over alſo with dry ones, and ſet them in your Cloſſet.

If you would dry Apricocks.

After they are Preſerved, as in the Receipt before-mentioned; then drain them, and take as much freſh Sugar, as you do Syrrup; and of both together, you muſt have enough to cover them: Let it be boyled, till it will draw pretty well: Let the *Apricocks* be packed in a Preſerving-Pan; and when the Sugar and

and the Syrrup is boyled up to a Heighth, then put it to them; then ſet them on the fire, and *ſhake* them to move them from the Bottom of the Pan: Let them have a thorow Heat, ready to boyl: Then take off what Scum riſeth, and cover them cloſe down with Papers, and ſet them in the Stove for a Day and a Night: Then take them out of the Stove, and let them be quite cold; and then lay them a draining upon a dry ſplintered Sieve, with wide Holes: and when they are well drained, then lay them out upon Pewter, or Tinn-Plates, to dry, and duſt them, and ſet them into the Stove; and when the uppermoſt Side is dry, then

turn

turn them upon clean *Plates*; but be ſure, your *Plates* be very dry and clean: Then duſt them with the Sugar-Bag again, and ſet them in the Stove to dry; and when they are dry, then turn them upon dry White *Paper*, laid into dry Sieves; and duſt them again, and ſet them into the Stove to be quite dry: Then pack them up in a Box, with papers between each Laying. Theſe will keep all the Year very well; only give them dry papers, if they ſhall need them.

To make Apricock-Cakes, or Lour's Apricocks.

TAke of the Ripe *Apricocks*, and ſtone them, and pare them, and weigh them; and to a pound of Apricock, take half a pound of Sugar; boyl it till it will draw ropy: then put in the Apricock, and boyl them till they are all in a Maſh, and that you have boyled out the frothy Windyneſs out of them, which you muſt carefully ſcum off clean: Then take half a pound good weight of Sugar, and boyl it till it will draw

draw ropy, and put it to the Apricock, and ſet them on the fire, and let them boyl, that the Sugar and the Apricock may be well mixed: Then ſet it in the Stove, covered with a white paper, and let it ſtand in a warm place *Four* and *Twenty* Hours; then take it out, and let it be quite cold; and then lay it out upon plates to dry. You muſt uſe a Tinn frame, to make them round: let them be duſted, and ſet into the Stove; and when one Side is dry, turn them on freſh plates, and duſt the other Side, and put them in the Stove again; and when they are pretty dry, then turn them again upon plates: and ſo you may do *three* or *four* times, till they are dry; then pack them up.

To dry Apricock-Chips.

TAke Apricocks that are not fully Ripe, and cut them in the Middle, and pare them; then cut them into Chips, and ſcald them; but not too much: then take their Weight in Sugar, and boyl it till it will draw Ropy; then have the Chips drained from the Water, and put into the Sugar, and ſet it on the fire, and let them boyl till you ſee the Sugar hath fully entred them: Then take them off, and ſcum them clean, and paper them down,

down, and ſet them by for *Four* and *Twenty* Hours: then drain them upon a Sieve from the Syrrup, and boyl it till it will draw ropy; then put them into it; and if there be not enough Sugar to contain them, then boyl a little freſh Sugar, and put to them; and ſet them on the Fire, and let them have a thorow Heat: then paper them, and ſet them in the Stove, in a warm Place, for a Day and Night; then drain them on a Sieve, and lay them upon Plates to dry. You muſt duſt them with the Sugar-Bag, and ſet them in the Stove; and when they are dry, turn them on Papers, and duſt them again, and ſet them in the Stove till quite dry.

To dry Apricocks at once boyling.

STone the *Apricocks*, and pare them, and weigh them, and put them into fair Water as you do pare them; then take better than the Weight of them in fine Sugar, and clarify it, and boyl it till it will draw ropy: then put in the *Apricocks*, and boyl them till you see they are Preserved, and are clear: then scum them, and cover them with a Sheet of White Paper, to keep them under the Syrrup, and set them in the Stove for

Eight

Eight and *Forty* Hours, where they may ſtand warm: then take them out, and let them ſtand till they are quite cold: then drain them upon a dry Sieve, and lay them upon Plates to dry; and turn them once in *Eight* Hours, and duſt them with the Sugar-Bag every time, when they are dry enough: Then turn them upon Papers; and when they are quite dry, then pack them up with Papers between each Laying.

YOu may put ſome of the *Apricocks*, when they are Preſerv'd, in Glaſſes; and with the Sugar, and ſome Codlin-Water, you may make a Jelly for them; but you muſt not put them in

Glaſſes, till they have been in the Stove.

To make Gembals of Apricocks.

TAke *Apryeocks* that are large, and not full Ripe, and pare them; and with a neat pricket pointed Knife begin at the End where the Stalk did grow, and cut them round, from one End to the other, letting the Knife go in the manner of a Screw: When you have ſo done, then weigh them, and take their Weight in Sugar, and boyl it Candy-high, and

and put them into it, and boyl them till they are clear; then cover them with Paper, and ſet them in the Stove for *Eight* and *Forty* Hours: then take them out, and let them be quite cold: then drain them upon a Sieve, and lay them upon Plates to dry. You may lay them in what Form or Manner you pleaſe: Let them be duſted with fine Sugar in the Bag, and ſet them in the Stove; and when they are dry of one ſide, then turn them carefully upon Paper, in a dry Sieve, and duſt them again, and ſet them in the Stove till they are dry: Then pack them into a Box, with dry Papers, and ſet them in a Cloſſet.

To Preserve Green Muſſel-Plumbs, and Date-Plumbs, and Peaſhod-Plumbs; and to Dry them likewiſe.

TAke *Muſſel-Plumbs*, when they are at their full growth; weigh them; but let them be Green, and prick them with a Pen-Knife, at the End where the Stalk groweth, in three places; as you prick them, put them into cold Water, then put them into freſh Water, and ſcald them; but take care you do not

not break them: And when they are pretty tender, and you suppose scalded to the Stone, then put them into cold Water; and take the Weight of them of Sugar, and clarify it with more than a Quart of Water to a Pound of Sugar: Let the Syrrup be strained, and quite cold; then pack the *Plumbs* in the Preserving-Pan, and put it to them, and cover them with Paper, and set them by *Four* and *Twenty* Hours: then set them on a gentle Fire, and let them stand till they are scalding-hot: then cover them with Paper, and set them by till the next Day: then set them on the Fire again, till they are ready to boyl: then set them by

till the Morrow: then lay them a-draining upon a Sieve, and boyl the Syrrup till it doth begin to draw ropy: Then they being packed in the Pan, put the Syrrup to them, and ſet them on the Fire, and let them be ready to boyl: then ſet them by Two Dayes and a Night: then drain them out of the Syrrup upon Sieves again, and boyl the Syrrup till it will draw ropy; then put it to the *Plumbs* again, and give them a good Heat on the Fire: Then cover them with Paper, and ſet them by *Four* and *Twenty* Hours; by which time the *Plumbs* will be Preſerved: Then you may either dry them, or put them in Pots. If you would

put

put them in Pots or Glaſſes, you muſt make ſome new Jelly with Water made very ſtrong, with boyling ſliced Codlins in it, and a Pint of that, and a Pound of Loaf-Sugar, either Single or Double-refin'd, which you pleaſe to beſtow: You muſt boyl it to a Jelly, which you may know by ſetting ſome by in a Spoon: And when your *Plumbs* are packed in Pots or Glaſſes, fill them up with that, till they are well covered; and when they are cold, cover them with Papers wetted, and dryed in a Napkin; they being juſt as big as the Pots or Glaſſes: and let them be tyed over with other Papers, and ſet them in your Cloſſet. And

AND for to Dry these *Plumbs*, you must lay them upon Sieves, to drain clean from the Syrrup: then pack them in the Pan, and boyl as much Sugar as will cover them, till it will draw ropy; then put it upon them, and set them on the Fire, and let them be thorow Hot: Then cover them with Paper, and set them in the Stove *Four* and *Twenty* Hours; then take them out, and let them be quite cold; then lay them a-draining upon a dry splintered Sieve; and when they are drained, lay them upon Plates, or a Sieve, to dry; and dust them with some fine Sugar in the Bag: and when one side is dry, turn the other upon

upon Papers, and duſt them, and ſet them in the Stove till they are quite dry: Then pack them up in a Box, with Papers betwixt each Laying.

To Preſerve & Dry Green Pear-Plumbs.

Pick out *Green Pear-Plumbs*, that are free from Spots, and prick them once at the Head, and four times at the End, by the Stalk: as you prick them, put them into clean cold Water: Then weigh them, and ſcald them tender, and put them into cold Water; then take the

the Weight of them in Sugar, and clarify it with a Quart, and half a Pint of Water, to a pound of Sugar, and let the Syrrup be cold: Then pack the *Plumbs* in a Preſerving-pan, and put the Syrrup to them, and cover them with paper, and ſet them by *Twenty Four* Hours: Then ſet them on a gentle Fire, and let them be ſcalding-hot; then cover them, and ſet them by again for a Night and Day: then ſet them on the Fire again, and let them be ſcalding-hot again: Then cover them, and ſet them by *Twenty-Four* Hours more: then drain them upon a ſplintered Sieve, and boyl the Syrrup till it begins to draw ropy: Then pack them in the

Preſer-

Preſerving-pan, and put the Syrrup to them, and ſet them on the Fire, and let them begin to boyl: then ſet them by, covered with paper, for *Twenty-Four* Hours more: Then heat them again till they boyl, and cover them, and ſet them by for *Twenty-Four* hours more; then lay them upon a Sieve, to drain from the Syrrup; and take the Syrrup, and boyl it till it will draw ropy a little: Then they being packed in a pan, put the Syrrup to them, and ſet them on the Fire, and let them juſt boyl; but let all places of the *Pan* be hot alike: Then cover them with paper, and ſet them by *Eight* and *Forty* Hours: then drain them again from the Syrrup,

rup, and let them be packed in the *Pan*, and boyl the Syrrup till it will draw ropy, and put it to them, and ſet them on the Fire, and let them juſt boyl: Then ſhake the Syrrup over them, and cover them with papers, and ſet them by for *Eight* and *Forty* Hours; and if you ſee the Syrrup thin, then boyl it to them again, & ſet them by for *Twenty-Four* Houts more: And by that time they will be preſerved. Afterwards you may put them in Jelly, or Dry them as you do the *Maſſel Plumbs*.

To Preſerve & Dry White Pear Plumbs.

TAke *White Pear-Plums*, and prick them, and weigh them; and to a pound of *Plumps*, take Three Quarters of a pound of Sugar clarifyed, and boyled till it is ready to draw ropy: then put in the *Plumbs*, and ſet them on a gentle Fire, till they begin to ſplit; then take them off, and ſet them by an Hour: Then *turn* every one of them with the *Point* of a *Pen-knife*; then ſet them on the *Fire* again till they are ſcalding-

ing-hot: Then ſet them by, covering of them with White Paper, and let them ſtand till the Morrow; then drain them upon a Sieve, and boyl the Syrup till it will draw ropy; and put them in again, and ſet them on the fire, and let them boyl a little very gently; then ſcum them, and cover them with Paper, and ſet them by Six Hours: then ſet them on the fire again, and let them juſt boyl: then ſcum them, and cover them with Paper, and ſet them by all Night: Then lay them upon Sieves to drain; and take half their weight in Sugar more, and the Syrrup they had before, and boyl it till it will draw ropyy: Then put the *Plumbs* into

to it, and ſet them on the Fire, and let them boyl gently; but have a care you do not break them: Then take off the Scum, cover them with Paper, and ſet them by *Four* and *Twenty* Hours; then lay them upon Sieves to drain, and boyl the Syrrup again till it will draw ropy; and put in the *Plumbs*, and ſet them on the Fire, and let them juſt boyl; then cover them, and ſet them by till the next Day: Then lay them upon a Sieve to drain; and when they are drained clear from the Syrrup, pack them in Pots or Glaſſes, and boyl the Syrrup till it is a good Jelly, which you may know by ſetting a little in a Spoon; and when it is a good Jelly, put

it to them, and be ſure it doth cover them: If you find the Jelly is too high coloured, you may take ſome ſmall *Pear-Plumbs*, and cut them in pieces, and put them in a long Earthen-Pot; and to Two Pound of *Plumbs*, put a Pint of fair Water; tye them cloſe down with double Papers, and ſet them in a Kettle of boyling Water, and let them ſtand *Four* Hours, keeping the Water boyling: Then take a clean new Flaxen-Napkin, and ſtrain out the Liquor from them, and let it ſtand and ſettle: Then to a pint of it, take a pound of Double-refined Loaf-Sugar, and put them together, and boyl it to a Jelly; then put it to your *Plumbs*, and

and when they are quite cold, paper them up, and ſet them in your Cloſſet; but not near Heat.

IF you would Dry *White Pear-Plumbs*, then take as much fine Sugar that is clarify'd, as will contain them, and boyl it till it will draw ropy; and when the *Plumbs* are Preſerved, and fit to put up in Pots, put them into this Sugar, and ſet them on the Fire, and let them be thorow hot; then cover them with a Sheet of White Paper, and ſet them in the Stove *Four* and *Twenty* Hours, in a warm place: Then take them out, and let them be quite cold; then lay them upon Plates to

dry, dusting them with Double-refined Sugar, in a Bag made of fine Linnen; and when one Side is dry, then turn them into a dry Sieve upon Paper, and dust them again, and set them in the Stove till they are quite dry: Then pack them into a dry Box, with dry Papers, and set them in your Closset.

To

To make Conſarve of Red-Roſes.

TAke *Red-Roſe*-Buds, and pick them, and cut off the White Part from the Red, and put the Red-Flowers in a Sieve, and ſift out the Seeds; then weigh them, & to a pound of the *Flowers*, take Two pound and an half of Loaf-Sugar, beat the *Flowers* pretty fine: then by degrees put the Sugar to them & beat it very well, till it be well incorporated together: then put it in Gally-Pots, and cover it with a dry Paper, and tye it

over with a double Paper; and it will be good *Four* or *Five* Years.

For Preserving and Drying the Plumb called the Yellow Amber-Plumb, or the white Margaret-Plumb.

TAke them, & weigh them, and take the Weight of them in Sugar, and clarify it, and boyl it till it doth draw ropy; then put them into it, and set them on the Fire, and let them just split; then take them off, and turn them,

them, and ſet them on again, and let them be juſt ready to boyl; then cover them with White Paper, and ſet them by *Four* and *Twenty* Hours: Then lay them upon Sieves to drain, and take the Syrrup, and boyl it till it will draw ropy; and pack the *Plumbs* in the Pan, and put it to them, and ſet them on the Fire, and let them almoſt boyl: Then take off the Scum, and ſet them by *Four* and *Twenty* Hours, covering them with White Paper: then drain them on a Sieve, and add to the Syrrup a quarter of a pound of Sugar, for each pound of *Plumbs*; and boyl up the Syrrup and Sugar, till it will draw ropy; then put it to the *Plumbs*,

and ſet them on the fire, and let them boyl a little very gently: Then take off the Scum, and cover them with Paper, and ſet them by till the next Day; then drain them upon a Sieve; and when they are drained clean from the Syrrup, pack them in Pots or Glaſſes, and ſtrain the Syrrup thorow a Hair-Sieve, and boyl it to a Jelly, and put it to them, and let the Jelly cover the *Plumbs*; and when they are cold, then paper them with wetted Papers, and tye them over with dry Papers, and ſet them in your Cloſſet.

To

TO Dry theſe *Plumbs*, you muſt boyl a new Sugar, and put them in, as you do for *White Pear-Plumbs*.

To preſerve & dry Black Pear-Plumbs.

TAke the largeſt *Black Pear-Plumbs*, and weigh them; and take the full weight of them in Sugar, boyl it till it doth draw ropy; then put in the *Plumbs*, and ſet them on the Fire till they begin to ſplit: then take them off, and ſet them by an Hour; then

then turn them with the Point of a Pen-knife, and ſet them on the fire again, till they are ready to boyl; then take them off, and cover them with papers, and ſet them by *Four* and *Twenty* Hours; then lay them on a ſplintered Sieve to drain; Then take the Syrrup, and boyl it till it will draw ropy; and have the *Plumbs* packed in the Pan, and put it upon them, and ſet them on the fire, and let them boyl a little, the fire being gentle: Then ſcum them, and cover them, and ſet them by till the next Day; then lay them upon a Sieve to drain, and boyl the Syrrup till it will draw ropy, and put to them as before; and ſet them on the fire,

fire, and let them juſt boyl: then ſet them by Six Hours; then heat them again, till they are ready to boyl: then ſet them by all Night; then drain them on a Sieve again, and boyl the Syrrup to them as before, and ſet them on the fire again, till they begin to boyl: Then cover them with papers, and ſet them into the warm Stove, and let them ſtand *Four* and *Twenty* Hours; then take them out, and let them be cold, and pack them in Pots or Glaſſes, and boyl the Syrrup till it is a good Jelly; then put it to them, and let it cover them; and when they are cold, paper them with wetted papers, and tye them over with dry papers, and ſet them into

a dry Closset. You must take care to strain the Syrrup thorow a Hair-Sieve, before you boyl it to a Jelly, for those you put in Pots or Glasses. And for those to dry, you must boyl as much Sugar till it will rope, as will handsomly receive them, that they may swim in it; that when you cover them with papers, they may lye all under Sugar; and when your Sugar is boyled, and put to them, set them on the Fire, and let them be thorow hot all over: then cover them down with papers, and set them into a warm Stove for *Eight & Forty* Hours: Then take them out, and let them be quite cold, and drain them clean from the Syrup

rup on a Sieve, and lay them on Boards or Sieves to dry, but not on Plates; for that will alter the Colour of them. You muſt duſt them, and turn them, and dry them as you do other *Plumbs*.

For drying of Black Pear-Plumbs, with a little Sugar, that they may Eat very ſharp.

TAke your *Plumbs*, & ſtone them, and weigh them; and to a pound of *Plumbs* take half a pound of Sugar, and boyl it Candy-high; then put

put in the *Plumbs*, and ſet them on a very gentle fire, and let the Sugar by Degrees boyl over them. You muſt often ſhake them, that they may enter all alike: Then cover them with paper, and ſet them into a warm Stove *Eight* and *Forty* Hours: Then drain them from the Syrrup, and put a quarter of a pound of Sugar to each pound of *Plumbs* more, together with the Syrrup; boyl it till it will draw ropy: Then put in the *Plumbs*, and ſet them on the fire, and let them boyl a little gently, juſt that they may be all hot thorow: Then ſet them in the Stove again, covered with papers, and let them ſtand *Eight* and *Forty* Hours more: Then take

take them out, and lay them a-draining on a Sieve; then lay them out on Sieves to dry, and as you lay them out, mend thoſe that are broke. When they are dry, wet a Cloath with clean hot Water, and wipe off the Clammyneſs, and put them in dry Sieves, and ſet them in the Stove again, till they are dry: then pack them up in dry Boxes.

To preserve and dry Damsons.

TAke of the largeſt, & beſt *Damſons* you can get, and weigh them; and take the full weight of them in Sugar, and boyl it Candy-high; then put in the *Damſons*, and ſet them on the fire till they begin to ſplit: Then ſet them by Two Hours; Then *turn* them, and ſet them on the fire, and let them boyl a little very gently: Then cover them with papers, and ſet them by till the next Day: Then ſet them on the

the Fire again, and let them boyl a little very ſoftly: Then cover them, and ſet them by till the Morrow: then lay them upon a Sieve to drain from the Syrrup, and boyl the Syrrup till it will draw ropy: Then put it to the *Damſons*, and ſet them on the Fire, and let them boyl; then cover them with Paper, and ſet them by till the Morrow: Then drain them from the Syrrup clean upon a Sieve, and pack them in Pots or Glaſſes, and boyl the Syrrup to a Jelly, and put to them; but keep ſome of it till it is almoſt cold: Then put it on them, and cover them.

AND for to Dry them, take them when they are Preſerved and Drained, and ready to put into Pots; and pack them in a Pan, and boyl as much Sugar as will juſt cover them, till it will draw ropy, and put it to them, and let them have a thorow Heat on the Fire; and then cover them, and ſet them into the Stove for *Four* and *Twenty* Hours, in a hot place: Then take them out, and let them be cold, & lay *them* upon Boards to dry, they being drained from the Syrrup. Let them be duſted with ſome Sugar in the Bag, and dryed as you do other *Plumbs*; and when they are dry, pack them into Boxes, with dry Papers

Papers between each Laying; and ſet them in your Cloſſet.

To Preſerve Barberries.

TAke the beſt and largeſt *Barberries* you can get, and ſtone them; and to a pound of *Barberries* take *three* pound of Sugar, and clarify it, and boyl it till it is Candy-high: Then put in the *Barberries*, and ſet them on the Fire, and let them boyl till the Sugar boyleth over them all; then take them off, and take off the Scum, and put them in-

to an Earthen-Pan, and cover them with Paper, and ſet them by till the next Day: Then put them in Pots, and put the Syrrup upon them to cover them: Tye them up with Papers, and alſo lay pieces of Paper cut round upon them, to keep them under the Syrrup: Set them in your Cloſſet.

To make Conſarve of Barberries.

TAke *Barberries*, and ſtrip them, and put *them* into a large Pot, or a Pitcher, that you may tye *them* down

down cloſe: Then ſet them into a *Kettle* of boyling Water five Hours; then take them, and ſtrain them very hard thorow a ſtrong Napkin or Towel; and to a pound of the Liquor, take a pound and a quarter of Sugar, boyl it Candy-high, and put in the Liquor, and boyl it till it is come to a good body; which you may try, by ſetting a little by in a Spoon to cool: When it is enough, then put it in Pots, and lay Papers upon it, and tye it over with dry Papers, and ſet it in your Cloſſet.

To dry Pears with Sugar, to keep all the Year.

TAke *Poppering-Pears*, and thruſt a picked Stick in at the Head of *them*, till it goeth beyond the Core: Then ſcald *them*, but not too tender; then pare them the long way into Water, and take the weight of them in Sugar clarifyed, with a Pint and an half of water to a pound of Sugar; ſtrain the Syrrup clear, and put in the *Pears*: Set them on the fire, and boyl them pretty handſomly for half an Hour: then

then cover them with Papers, and ſet them by till the Morrow; then boyl *them* again, and ſet them by till the next Day; and then take *them* out of the Syrrup, and boyl it till it will draw ropy; and pack them in a Pan, and put it to them; and if it will not cover them, then add ſome Sugar. Set them on the Fire, and let them boyl all over: then cover them with Paper, and ſet them in the Stove for *Four* and *Twenty* Hours; and then take them out, and let them be cold: Then lay them upon a Sieve to drain; then lay them on Plates, and duſt them with ſome fine Sugar, and ſet them into the Stove to dry; and when one ſide is dry, then turn

them upon Papers in a Sieve, and duſt the other ſide, and ſet them into the Stove again, till they are quite dry: Then pack them up with Papers between each Laying, and keep them in a Cloſſet.

To preſerve a dry Peaches, or Neck-trines.

TAke *Peaches* that are *White*, and not thoſe that are *Red* at the Stone, and cut them in the Middle, and take out the Stone, and pare them, and weigh them; and to a pound of them, take three quarters

quarters of a pound of Sugar, and clarify it with a pint and an half of Water, and ſtrain it, and let it be cold: Then put in the *Peaches*, or *Neck-trines*, and ſet them on a gentle Fire, till they are tender: Then *ſcum* them, and cover them with Paper, and ſet them by: On the Morrow, ſet them on the Fire again, and let them juſt boyl; and cover them with Paper again, and ſet them by till the next Day: Then lay them to drain from the Syrrup, and take the Syrrup, and boyl it till it begins to draw ropy: Then pack them in a Preſerving-Pan, and put the Syrrup to them, and ſet them on the Fire, and boyl them a little; then

then *ſcum* them, and ſet them by; and if they want Sugar, you muſt add a little more before you boyl the Syrrup: Then let them ſtand till the morrow; and then lay them upon a Sieve to drain; and thoſe that you will put into Pots or Glaſſes, you may: And to make the Syrrup Jelly, you muſt put ſome *Pippin-Water* to the Syrrup, and boyl it to a Jelly; and put it to them, and cover them with it: And thoſe that you will dry, you muſt take half of their Syrrup, and the other half freſh Sugar, and boyl it together till it will draw ropy; and pack them in a Pan, and put it to them; and ſet them on the Fire till

till they are ready to boyl; then ſet them into a hot Stove *Four* and *Twenty* Hours: Then take them out, and let them be quite cold; and then lay them upon a Sieve to drain: Then lay them upon Plates to dry, and duſt *them* alittle, and ſet *them* into the Stove; & when one ſide is dry, turn *them*, and duſt the other ſide, and ſet *them* into the Stove till they are quite dry. Then pack them up with Papers, *&c.*

To Preserve White Quinces, Whole or in Quarters.

TAke ſmooth *handſome Quinces*, and ſcald *them* till they are tender to the *Core*. You muſt lay a *Pewter*-Diſh upon *them*, to keep *them* under the Water. When they are ſcalded, then take *them* up, and ſet them by till they are cold. Then thoſe that you will Preſerve Whole, you muſt take out their *Cores* with a picked Knife, and pare them: And for thoſe that you will do in Quar-

Quarters, quarter *them*, and pare *them*, and weigh *them*; and to a pound of *Quince*, take a pound and a quarter of fine Sugar, clarify it, and boyl it till it will draw ropy very well: Then put in the *Quinces*, and ſet them on the Fire, and boyl *them*, ſhaking of *them* ſometimes, and *ſcumming* of *them*: And when the Syrrup begins to Jelly, take *them* off, and let *them* ſtand open an Hour; then ſet *them* on the fire again, and let *them* boyl till the Syrrup will Jelly very well: Then take *them* off, and ſhake *them*, and *ſcum them*, and ſet *them* by till the next Day: Then take the *Quinces* from the Syrrup, and pack *them* in Glaſſes or Pots, and warm the Syrrup,

rup, and ſtrain it thorow a Hair-Sieve, and boyl it to a Jelly, and put to the *Quinces*, and cover them with it; and when they are cold, cut ſome Papers round, fit for the Glaſſes, and wet them in fair Water, and dry them in a Napkin, and lay them upon the Jelly, and cover them with dry Papers, and tye them with Packthred, and ſet them in your Cloſſet.

IF the Jelly to the *White Quinces* ſhould not be ſtrong enough, you may cut ſome ſmall *Quinces*, and boyl them in ſome Water, and make it ſtrong of the *Quinces*, and put ſome to the Jelly, and boyl it up, and put it

it to the *Quinces*; and be ſure, to cover them with it.

To Preſerve Red Quinces, Whole or in Quarters.

SCald the *Quinces* tender, and core thoſe that you will do Whole, and pare them; and quarter, and pare thoſe that you will do in Quarters; and weigh Them, & the Whole Ones together; and take a pound and a quarter of Sugar, to a pound of *Quince*; clarify the Sugar with a Quart of Water to a pound of Sugar, and put

put in the *Quinces* into the thin Syrrup; and ſet them on the Fire, and cover them with an Earthen, or Pewter-Diſh very cloſe: Let the Fire be very gentle, that they may only ſtew, and hardly boyl; for they muſt ſtand upon the Fire till they are turned Red, and of a good Colour; which will take up about four Hours: But you muſt be governed by the Goodneſs of the Colour, and take care that the Syrrup do not grow thick too faſt, and that the *Quinces* do not burn: And when you ſee the *Quinces* are of a good Colour, let the Syrrup boyl thick with them in it: Then take them off, and put the *Quinces* in Glaſſes or Pots, and

and ſtrain the Syrrup, and boyl it, and put it to them, and cover them with it. When you Preſerve the *Quinces*, you may put in ſome *Quince-Cores*, which will help to make the Jelly the better, and the Colour likewiſe. You muſt paper theſe, and all things that are done in Jelly, with wetted Papers, dryed a little in a clean Napkin; and tye them over with dry Paper, and ſet them in your Cloſſet; but near no Heat.

To make white Marmalad of Quinces, according to the Portugal-Fashion.

SCald the *Quinces*, and pare them, and cut the Pulp clean from the Core, and beat it in a Mortar, and force it through a Cullendar, and weigh it; and to one pound of Pulp take a pound of fine Sugar; clarify it, if it be powder-Sugar; but if it be Loaf-Sugar, you need only to put a little Water to it, that you may dissolve it, to boyl it till it is Candy-

Candy-high: Then put in the *Quince*-Pulp, and ſet it on the Fire, and boyl it till it cometh from the Bottom of the Pan: But if you cannot underſtand that, then lay a little of it on a Plate, to ſee if it become to a Body; and when you perceive it is, then put it into Boxes, or Pots, or Glaſſes; and when it is cold, put Papers over it, or cover the Boxes.

To make White Warmalad of Quinces Jellyed, and with Whole Lumps in it.

SCald the *Quinces*, and pare them, and ſlice them into thin Slices: Then take a pound of fine Loaf-Sugar, and wet it with Decoction of *Quinces*, which is Water made ſtrong by cutting ſome *Quinces* to pieces, and boyling in it: Put half a Pint of This to a pound of Sugar, and put a pound and a quarter of Sugar to a pound of the *Quince-Pulp*; but boyl the Sugar

Sugar firſt, till it will draw ropy very well; and then put in the *Quince*, and boyl it till it will Jelly: Then put it into Glaſſes, or flat Pots.

To make white Quince-Paſte.

SCald the *Quinces* tender to the Core, and paré them, and Scrape the Pulp clean from the Core, and beat it in a Mortar, and force it thorow a Cullender: Then take to a pound of the *Quince* a pound and two ounces of Sugar, and boyl it till it is Candy-high:

Then put in the *Quince*, and ſtir it about continually, till you ſee it come clear from the Bottom of the Pan: Then take it off, and lay it out upon Plates with Tin-frames: And if you ſpread ſome thin upon Plates, you may cut it into *Quince*-Chips. This *Paſte* muſt be duſted, when you put it into the Stove: and when you turn it upon Paper, which muſt be into a Sieve, when it is dry, you may pack it up in a dry Box, and put Papers between each Laying. You muſt look to it ſometimes; and when it wants dry Papers, then ſhift it.

YOu may make *Red Quince-Paſte* the very ſame way that you do *White*; only you muſt colour it *Red*, with ſome Cutchenele Colouring; which I directed to be made, at the Beginning of the Book.

If you lay ſome *Red Paſte* thin upon Plates to dry, for to cut in Chips, they will mix with the *White*.

To make Red Quince-Marmalad.

SCald the *Quinces*, and pare them, and ſcrape the Pulp clean from the Cores: Then take a pound of Sugar good weight, to a pound of *Quince*; clarify the Pound of Sugar with a quart of Water; ſtrain it clean, and put in the *Quince*, and cover it very cloſe, and ſet it on a Fire that is very ſlow, that it may be of a good *Red* Colour, before it is boyled too thick; and when you ſee it is come to be of a good

good Colour, then boyl it till it is come to a good Body; and keep it ſtirring, that you do not burn it: When it is enough, which you may know by putting of a little upon a Plate to cool: Then put it up in Pots or Glaſſes.

To make ordinary Raſberry-Cakes, with ſeeds in them.

TAke *Rasberryes* clean picked, and put them into a Preſerving-Pan, and ſet them on the Fire, and dry away the Juyce till the Pulp is

is grown thick: Keep them ſtirring all the time they are drying; and when the Pulp is thick, then weigh it; and to a pound of Pulp, put a pound and three ounces of Double-Refined Sugar, or (if you pleaſe) Single-Refined. Let the Sugar be beaten, and ſerced as fine as Flower: Then put them together, and ſet them on the Fire, and ſtir them together; and let it ſtand on the Fire till it is well mixed, and is ready to boyl: Then take it off, and pour it into an Earthen-Pan, and let it ſtand till it is cold: then lay it out upon Boards that are very dry and clean. You need not duſt this *Paſte*. You muſt uſe *Tinn*-

Rings,

Rings, to lay it out with. Let the Fire be moderate, whilſt this *Paſte* is in the Stove. When it is dry, pack it up with Papers between each Laying, in a dry Box.

To Dry English-Figgs.

TAke *Figgs* that are Ripe, and pare them, & weigh them; and to a pound of *Figgs*, take a pound of Sugar clarifyed with a pint and an half of Water; ſcum it clean, and put in the *Figgs*, and ſet them on a gentle Fire; and when you think they are thorow

row ſcalded, then take them off, and cover them with a piece of White Paper, and ſet them by till the next Day; then ſet them on the Fire again, till they are ready to boyl; then ſet them by till the next Day: Then take them out of the Syrrup, and boyl it till it will rope; then put them into it again, and ſet them on the fire, and let them boyl half an Hour: Then ſcum them, and ſet them by till the Morrow; then drain them from the Syrrup, and add half a pound of Sugar to each pound of *Figgs*: put the Sugar, and the Syrrup together, and boyl it till it will rope: Then put in the *Figgs*, and let them have a good Heat on the fire, till

till they are ready to boyl: Then cover them down with Paper, and ſet them in the Stove *Three* Dayes; then lay them out upon Pewter-Plates to dry, and duſt them with a little fine Sugar. You muſt turn them *Three* or *Four* times, before they muſt be turned upon Paper.

It is the beſt way to Preſerve them in a Pewter-Baſon.

To Dry Pears, or Pippins, without Sugar.

TAke them, and wipe them clean; and take a Bodkin, and run it in at the Head, and out by the Stalk, and put them in a flat Earthen-Pot, and bake them, but not too much. You muſt tye white paper over the *Pot* double, that they may not ſcorch. You muſt put a Quart of Ale to half a Peck of them; and when they are baked, let them be cold: Then drain them from the Liquor, and lay them upon Sieves

Sieves with wide Holes; and dry them in a hot Stove, or an Oven.

To make Rocks of Cyttron, and Orenge, and Lemmon, and Angelica.

TAke of the Greeneſt tender *Cyttron*, and of the preſerved *Angellica*, and *Orenge*, and *Lemmon*; peel an equal Quantity; and boyl as much Sugar, as will receive the Quantity that you do, till it will rope: Then put in the before-mentioned Particulars; and boyl

boyl all together, till it will Candy: Then lay it out in Rocks upon Writing paper; and when it is cold, it will be dry to pack up.

To Candy Flowers of Roses, Violets, Cowslips, Burrage, or any other Flower.

TAke the *Flowers*, and pick them from the White part: then take fine Sugar, and boyl it Candy-high, as much as will receive the quantity of *Flowers* that you will do: Then put in the *Flowers*,

ers, and ſtir them about till you perceive the Sugar to Candy very well: then take them off from the Fire, and keep them ſtirring till they are cold in the Pan that you Candy them in, and that the Sugar looks as if it was ſifted upon them: Then ſift the Looſe Sugar from them, and keep them dry.

To make Marchpain.

TAke a pound of ſweet Almonds, and blanch them, and waſh them, and dry them in a clean Cloath, and

put them in the Mortar: Then take Three quarters of a pound of fine Sugar, and put to them, and beat them together, and ſprinkle in a few Drops of Roſe-Water; beat it till you ſee it is a very good Paſte: Then roul it out as thin as you think convenient, and make the Marchpains into what Shape you pleaſe. You may have a little fine Sugar beaten, and ſerced, to ſtrow under it as you roul it out, to keep it from ſticking.

And to Ice them, beat double-refined Sugar, and ſerce it as fine as Flower, and wet it with Roſe-Water, and ſtir it well together; make it ſo thin, that you may ſpread it thin over them

them with a Bruſh, or a Bunch of ſtrong Feathers: Then bake them in an Oven that is not too hot. You muſt put them upon wafer-Paper, and paper under it.

When they are baked, you may ſtrow ſome Bisket-Comfits upon them, or what other Comfits you pleaſe; or you may ſtick large Comfits on them, when they are hot.

To dry Green Jennetting-Aples.

TAke them, and with a little picked Stick, prick them in at the Head quite thorow the Core, and put them into clean Water; then take ſome fair Water in your Preſerving-Pan, and put them into it, and lay a Pewter-plate upon them, to keep them under the Water, and ſet them upon a very gentle Fire, and ſcald them pretty tender; then put them into clean cold Water; and when they are cold, that

that you can handle them, then peel them into another cold Water: Then take the weight of them in Sugar, and clarify it with a quart and half a pint of Water to each pound of Sugar; ſtrain it, and let it be quite cold: Then put in the Jennettings, and let them ſtand four and twenty Hours covered with a Paper; then take off the Paper, and ſet them on a gentle Fire till they are ſcalding hot: Then cover them, and ſet them by till the next Day; then ſet them on the Fire, and heat them as before; and ſo do with them in all four times: And when they have ſtood a Night after they have been heated, then drain them out of the Syrrup,

and ſtrain it, and boyl it till it begins to be thick, but not to draw: Then put them into it again, and heat them a little in it; but let them not boyl: Then cover them, and ſet them by Two Dayes; then take the Syrrup, and boyl it till it will draw ropy; and if there be not Syrrup enough to cover them, then add to it ſome Sugar: And when it will draw, put in the Jennettings, and let them have a little heat on the Fire: Then ſet them by, for they are Preſerved enough: And when they have ſtood four and twenty Hours, then drain them out of the Syrrup, and have half their weight in freſh Sugar clarify'd, and take as much

much of the Syrrup, and put to it, as will make it cover them, and boyl it till it will draw ropy, and put them into it, and cover them with a Paper, and ſet them into the Stove, in a warm Place eight and forty hours: then take them out of the Stove, and let them ſtand till they are cold: then drain them clean from the Syrrup upon a dry ſplintered Sieve; and when they are drained, lay them upon Plates to dry, & duſt them a little, and dry them in the Stove; and when dry, pack them up in a dry Box, with dry Papers. Keep them in a Cloſſet.

To Preserve and Dry Grapes.

TAke of the best White Grapes before they are too Ripe, and pick out the Stones, and weigh them; and as you stone them, put them into a good *quantity* of fair *water*; and when they are all stoned, put them into a good quantity of cold Water, and set them on a moderate Fire till they are scalding hot; but let them not boyl: Then take them off, and put them into cold Water; then take the *weight* of them in Sugar,

as

as fine as you pleaſe, and clarify it with a quart of Water to a pound of Sugar, and let it ſtand till it is cold: then pack your Grapes handſomly in your Preſerving-Pan, and put the Syrrup to them, and cover them cloſe with Paper, and ſet them by four and twenty Hours: Then ſet them on a very gentle Fire, and let them be ſcalding-hot; then cover them with Paper, and ſet them by four and twenty Hours more: then drain out the Grapes, and boyl the Syrrup till it is almoſt ready to draw out roping: then pack the Grapes in a Pan, and put the Syrrup to them, and ſet them on the Fire, till they almoſt boyl: then cover them,

and

and ſet them by; for they will be Preſerved enough; and let them ſtand Twenty-four Hours in the Syrrup: and you may put ſome of them into Pots or Glaſſes, and make a Jelly, and put to them. You may make your Jelly of ſtrong Pippin-Water, and Double-refined Sugar, as formerly directed.

AND for thoſe that you will Dry, you muſt have ſome Sugar clarifyed; and take one half New Sugar, and the other half of the Syrrup they were Preſerved in, and boyl it till it will draw ropy: Having your Grapes packed in a Pan, pour it upon them, till they have enough to cover them: Then

ſet

ſet them on the Fire, and let them be thorow hot: then cover them with Papers, and put them in the hot Stove for twenty-four Hours: then take them out, and let them be quite cold: then drain them upon a dry Sieve from the Syrrup, and lay them upon dry Sieves, and duſt them, and ſet them in the Stove, and dry them.

To make Bisket to be baked in Tinn-Frames.

TAke ſix Eggs, and two ſpoonfuls of Roſe-Water, and beat the Eggs, and Roſe-Water together, with a new White Whisk, or (as ſome call it) a White Rod: Then put in one pound of Sugar, and with a Spoon ſtir it quick about, till you have mixed it. Then take almoſt a pound of the fineſt Flower, and put to it, and ſtir it about very quick, till it is mixed,

The Sugar muſt be beaten, and duſted.

mixed, that you can ſeen no dry Flower: Then having the Bisket-Pans papered, put in the Batter, and gently ſcrape a little Loaf-Sugar upon it; then ſet it into the Oven, not too hot; for then it will be coloured too much before it is baked: When it is baked, take it it out of the Pans, and dry it in the Oven, and pack it up.

YOu may bake ſome of the ſame Batter in *Tinn-Frames*, made in the Form of a Heart, and ſeveral other Forms; but you muſt butter the Bottom of them a little, or elſe the Bisket will not come out handſomly.

To make the Little Hollow Bisket-Cakes.

TAke ſix Eggs, and a ſpoonful of Roſe-Water, and beat them together very well: then put in a pound and two ounces of Sugar, beaten, and ſifted; ſtir it till it is well mixed; then put in as much Flower as will make it thick enough to lay out in Drops upon Sheets of White Paper, and ſtir it together till the Flower is juſt mixed: then drop it out upon white Paper, and beat a little Loaf-Sugar, and

and put into a little Lawn-Sieve, and ſift a little upon them, and bake them in an Oven that is not too hot: As ſoon as they are baked, whil'ſt they are hot, pull them off from the Papers, and put them in a Sieve, and ſet them into the Oven: when it is almoſt cool, and when they are dry, then pack them up for Uſe.

To make Almond Puffs.

TAke half a pound of Sweet Almonds, and blanch them, and beat them very fine with three or four ſpoonfuls of Roſe-water: then take of the fineſt Gum-Draggon almoſt half an ounce, ſteeped in Roſe-water three or four Dayes before, and put to the Almonds, and beat it together: then take as much Double-refined Loaf-Sugar, beaten, and ſerced, and put to it as will make it fit to roul

Put a little fine Flower to the Sugar.

roul out, which you must do; and cut it into what Shapes you please, and lay it upon White Paper, and bake it in an Oven that is gently hot: When they are baked enough, then take them off the Papers, and dry them in the Oven when it is almost cold.

To make Chocolet-Puffs.

TAke Six Eggs, and beat them very well with a white Rod; and take a quarter of an ounce of Gum-Draggon, steeped in Rose-water Three Dayes before, and

put it to the Eggs, and mix it well together: then take a pound and an half of Loaf-Sugar, beaten, and ſerced, and put to the Eggs, and four ounces of Chocolet grated, or powder fine; mix all together very well: Then take as much fine Flour, and put to it, as will make it into a Paſte to roul out; which do, and cut it into what Shape you pleaſe, and bake it upon white Papers; and take them off as ſoon as they are baked, and dry them as you pleaſe, in the Oven.

To Preſerve and Dry Wall-nuts.

TAke the large VVallnuts before the Shell is grown hard in them, and mix ſome Milk and VVater together; and pare off the Green Part, and put them into it: VVhen they are all pared, then ſet them upon the Fire, and boyl them till they are tender; but if you ſee the Milk and VVater turn very black, then take freſh Milk and VVater, and boyl them in; and when they are boyled tender, then put

them into clean cold VVater, and take the weight of them in Sugar that is white and good, and clarify it with a Quart of VVater to a pound of Sugar: and when it is cold, put them into it, and let them ſtand Twelve Hours: then ſet them on the Fire, and boyl them in the Sugar a little: Then ſet them by till the next Day; then drain them from the Sugar, and boyl it till it will draw ropy: then put them into it again, and let them have a little boyling; then ſet them into the hot Stove a Day and a Night: And then, when they are cold, drain them out of the Syrrup, and lay them upon Plates, and dry them. You may

may duſt them a little with ſome fine Sugar.

IF you would put any of them in Pots, then put a little VVater wherein Gooſeberryes have been boyled to the Syrrup, to keep them from Candying, and ſtick half a Clove in each of them.

To make Gembals of a very good Sort.

TAke Six Eggs, and Two or Three Spoonfuls of Roſe-water, and beat them very well together; then

put in a pound of Sugar ſifted, and mix it very well; then put to it as much fine *Flour*, as will make it roul out; which you muſt do, and lay them in what forms you pleaſe, and bake them upon white Papers; but be ſure, take them off as ſoon as they come out of the Oven; and dry them as you pleaſe; and when dry, pack them up for Uſe.

To make the beſt Rock-Candy.

TAke Flowers, Fruit, or Spices, that have been Preſerved throughly, or boyled in Sugar, till they would dry very well; then dry them in the Stove, and take an Earthen-Pot, that is made narrower at the Bottom, than it is at the Top; and take clean dry whit Whisks, and cutt off a fit Length, and lay enough at the Bottom of the Pot to cover it: then lay on a Laying of ſuch things, as you will

Candy: then lay another Laying of the white Whisk, and ſo likewiſe of what you do Candy: and ſo do till the Pot is full: then boyl as much Sugar Candy-high, as will cover all, and fill the Pot, and put it into the Pot, and ſet it into the warm Stove for thirty hours; then take them out, and pour away the Sugar, and ſet the Pan into the warm Stove again for thirty Hours more; then take out all the Candies, and lay them in the Stove to dry; and when they are dry, pack them up in a Box, and keep them in a dry Cloſſet.

To make Piſtachoe-Paſte.

TAke a quarter of a pound of the Kernals of Piſtachoe-Nuts, & one pound of Jordan-Almonds; blanch the Almonds, and beat them, and the Nut-Kernals together, with a little Roſe-Water, till it is a fine Paſte; then take two pounds of Double-Refined Sugar, and melt it, and boyl it Candy-high: then put in the Paſte, & ſtir it *well* together; & if it be not *green enough*, then put in a little Spinnage-Colouring, and Six Grains of Amber-

The Way to make Spinnage-Colouring, is directed in Page 21.

Amber-Greace; mix all well together, and drop it out into what Shape you pleaſe; and if it be not dry enough, then ſet it in the Stove a little, and it will be fit for uſe. You muſt ſtick three pieces of Kernal upon each piece of Paſte, when it is ſoft.

FINIS.

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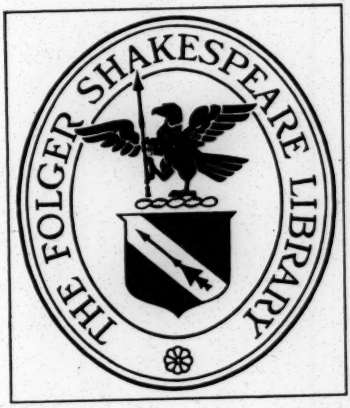
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